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SEC. 12. That no cattle shall be killed for human food while in an overheated, feverish, or diseased condition, and all such diseased cattle and the place where they are located, and their disease, shall at once be reported to the health department, that the proper order may be made relative thereto, or for the removal thereof from the city.

SEC. 13. That no meat or dead animal above the size of a rabbit shall be taken to any private or public market as food until the same shall have fully cooled after killing, nor until the entrails, heads, and feet (except of game and poultry, and the heads and feet of swine) shall have been removed therefrom.

SEC. 14. That no meat, butter, fish, fruit, vegetables, or other food shall knowingly be brought, sold, held, offered for sale, labeled, or any representations made in respect hereof, under a false name, or quality, or as being what the same is not, as regards, wholesomeness, soundness, safeness, or fitness for food or drink.

SEC. 15. That every person, being the owner, lessee or occupant of any room, stall or place where any meat, butter, fish, fruit, or vegetables, milk, or milk products, designed or held for human food, shall put and keep such room, stall, or place, and its appurtenances, in a clean and wholesome condition; and every person having charge or engaged, whether as principal or agent in the care of, and in respect to the custody of, or sale of, any meat, butter, fish, fruit, birds, fowls, vegetables, or milk and milk products designed for human food, shall put and preserve the said articles of food in a clean and wholesome condition, and shall not allow the same, or any part thereof, to be poisoned, infected, or rendered unsafe or unwholesome for human food.

SEC. 16. That upon any cattle, milk or milk products, meat, butter, birds, fowls, fish, or vegetables being found by the dairy and food inspector in a condition which is, in his opinion, unwholesome and unfit for use as human food, or is in a condition or of quality these regulations condemn or forbid, he is empowered, authorized, and directed to immediately condemn the same and cause it to be destroyed properly, and to report his action to the health officer without delay.

SEC. 17. That any person who shall violate any of the provisions of these rules may be liable to a fine of not less than \$5 nor more than \$100 for each offense.

Milk and Cream—Production, Care, and Sale. (Reg. Bd. of H., Mar. 5, 1915.)

SECTION 1. No milk shall be sold, offered for sale, or disposed of in the city of Newport News unless the method of handling and equipment of the producer and distributor scores at least 75 per cent, according to the method of scoring recommended by the State and Federal authorities.

SEC. 2. The sale of milk from cows suffering from garget or other disease of the udder is hereby prohibited, and the dairy and food inspector shall condemn all milk produced in whole or in part from cows affected. If milk from a cow so affected shall have been mixed with the general supply, either at the farm or at any central distributing plant, the entire supply so contaminated shall be condemned. The dairy and food inspector shall order to be excluded from the rest of the herd all cows whose milk is, in his opinion, for any reason unfit or dangerous for human consumption, whether on account of disease of the udder, general appearance of other disease, or general bad condition. If any dairyman refuses or neglects to separate any cow from the rest of his herd, when instructed so to do, the dairy and food inspector shall prohibit the sale of milk from such dairy until his instructions have been complied with.

SEC. 3. It shall be the duty of all persons engaged in the production or handling milk or cream which is sold or offered for sale, or which is otherwise disposed of in the city of Newport News, to notify the health department immediately, if any case of contagious or infectious disease is present among any members of their household or among any of their employees or their employees' families. The health officer shall, upon receipt of such notification, investigate, or cause to be investigated, the circumstances surrounding the case, after which he may, in his discretion, order either that

the sale of milk from such farm or dairy be temporarily discontinued, or that it may be continued under such regulations and restrictions as he may direct.

SEC. 4. All cow stables shall be kept clean at all times. Horses or other animals (than cows) shall not be kept in cow stables. Manure shall be removed from the stable at least twice a day to a distance of at least 100 feet from the stable and from the source of the water supply used for washing milk vessels and for other purposes of the milk house. The place or places at which manure is deposited shall be approved by the dairy and food inspector.

SEC. 5. Before milking, all manure and other dirt shall be removed from the side, belly, and tail of each cow, but this shall not be done so as to produce an excess of floating material in the air, which will settle into the milk pail. Long hairs on the udder and tail of each cow must be kept clipped. Immediately before milking, the udder shall be thoroughly cleansed by first washing with clear water and then drying thoroughly. The water used for this purpose shall be changed with sufficient frequency to insure cleanliness.

SEC. 6. Privies on dairy farms shall not be located within 200 feet of the cow barn or milk house. A greater distance than this is strongly recommended. All privies on dairy farms shall, when located within 500-feet of cow barn or milk house, conform in their construction to the rules and regulations of the Newport News Health Department governing the construction of privies within the city of Newport News, and the night soil from such privies shall be removed not less than once a week and buried at a point approved by the dairy and food inspector.

SEC. 7. The water supply used about the dairy shall be clean and pure. No wells shall be located within less than 200 feet of any privy, hog pen, or manure heap or pit. The top of all wells shall be water-tight and the drainage for at least 10 feet in every direction shall be away from the well. All wells shall be equipped with pumps. The use of pumps operated by hand, windlass, or wellsweep is positively prohibited.

SEC. 8. All utensils used for milk shall be kept thoroughly cleansed. They must be washed in boiling water as soon as possible after being used, after which they shall be inverted and aired in a place free from dust and flies. The sterilization of all milk vessels with live steam is strongly recommended.

SEC. 9. The use of other than narrow-top milk pails is hereby prohibited.

SEC. 10. The milker shall wash his hands thoroughly before milking, after which they shall be well dried; hands should be washed after milking every two or three cows before going to the next. The clothing of milkers shall be clean. The use of special milking suits, of washable material, is recommended.

SEC. 11. The board of health regards the prompt cooling of milk to as low a temperature as possible as second in importance only to cleanliness. Producers who retail their product in the city of Newport News shall immediately cool their milk to a temperature of not over 60 degrees Fahr. and shall keep it at or below that temperature until delivered to the consumer.

SEC. 12. The dairy and food inspector of the Newport News Health Department shall prohibit the sale of any milk found by him in the city of Newport News at a temperature of 70 degrees Fahr. or over, but he may allow such milk to be used for butter making, provided he is confident that the privilege so granted will not be abused. In all cases in which cooling at the farm is required under the above regulations the milk from each cow shall be immediately taken from each stable and cooled by running it over a cooler or "aerator," of a form approved by the dairy and food inspector. All cooling, straining, and handling of milk until it is placed in cans or bottles for delivery shall be conducted in a milk house, which shall be separate from any stable or any living room, and which shall not open directly into the stable. The milk house shall have a nonabsorbent floor and smooth, tight side walls and ceiling. It shall be provided with screens at all windows and doors for protection from flies. It shall be free from dust and objectionable odors and shall be kept clean at all times.

SEC. 13. Pasteurization of milk or cream, or any other process of a similar character, will not be accepted by the Newport News Health Department as a substitute for cleanliness in the production and handling of milk. Pasteurization of milk or cream is not prohibited, but the milk or cream so treated shall be produced under conditions in all respects equal to those demanded for the production of milk or cream not subject to pasteurization.

SEC. 14. All milk wagons from which milk is sold by measure shall be provided with a tight metal receptacle for all measures and other utensils used in the handling of milk on the streets, which receptacle shall have a false, removable, perforated metal bottom. All measures and utensils shall be kept in this receptacle while the wagon is on its rounds, and the receptacle shall be thoroughly cleansed and aired twice a day, the false bottom being taken out for cleaning.

SEC. 15. No dairyman shall deliver bottled milk at any house where there is a case of contagious or infectious disease. In such cases the householder shall provide his own receptacle for milk, which shall not be taken to the dairy. The presence of a warning sign of the Newport News Health Department on the premises shall be considered sufficient notice to the driver of the presence of contagious diseases.

SEC. 16. No person shall use, or cause or permit to be used, for any other purpose than the holding of milk or cream, any milk bottle, can, or other receptacles used for the transportation or delivery of milk.

SEC. 17. It shall be the duty of all persons having in their possession bottles, cans, or other receptacles used for the transportation or delivery of milk or cream, to cleanse or cause to be cleansed, all such milk vessels immediately after emptying. All dairy-men are requested to report to the health department any person who returns milk bottles in dirty condition, or milk bottles which have apparently been used for other purposes.

Nuisances. (Reg. Bd. of H., Mar. 5, 1915.)

SECTION 1. The board of health shall cause to be inspected all streets, yards, lots, privies, stables, or other places which may be alleged to be or likely to become offensive or dangerous to the public health. They shall also cause the inspection of the premises of all citizens to be made at least once every month and to require all garbage, trash, filth, ashes, tin cans, and all other articles that may endanger the health of the city to be removed. When any such thing shall be found which, in the opinion of the board of health or its agent, is or is likely to become injurious to the health, the board, through its agent, shall require the person causing said nuisance, or owner or occupant of the premises on which such thing is, to correct the evil forthwith in such a manner as the board of health shall deem best. Upon failure to execute the order of the board, the nuisance may be removed at the cost of the city of Newport News.

Nuisances, definition.—SECTION 1. Whatever is dangerous to human health, whatever renders the ground, the water, the air, or food a hazard or injury to human health, and the following specific acts, conditions, and things are, each and all of them, hereby declared to constitute nuisances:

SEC. 2. In all houses and structures occupied by human beings for any purpose whatsoever, provided said houses or structures can not be classed as a tenement house, lodging house, hotel, or private one-family dwelling, it shall be the duty of the owner to keep the cellar walls thoroughly whitewashed or painted, and to maintain them in this condition; to keep the yards, areas, courts, halls, attics, rooms, roofs, cellars, sheds, and other vacant portions free from all accumulations of dirt, filth, garbage, ashes, rubbish, or other waste material; to supply sufficient metallic conveniences or receptacles for ashes, rubbish, garbage, refuse, and other matters, to keep the same in proper condition, and to provide a place in which to keep said receptacles; to provide adequate water-supply fixtures and to maintain same at all times of the year; also to provide an adequate number of modern water-flushed toilet fixtures;